



Milton

How the locals like it™

RECIPE

Steve's OREO Cheesecake

INGREDIENTS

- 24 OREO Cookies, divided**
- 3 tablespoons butter, melted**
- 3 (250 g) packages PHILADELPHIA Brick Cream Cheese, softened**
- 3/4 cup sugar**
- 1 teaspoon vanilla**
- 3 eggs**

METHOD

Heat oven to 350 degrees F. Place 16 of the cookies in resealable plastic bag. Flatten bag to remove excess air, then seal bag. Finely crush cookies by rolling a rolling pin across the bag. Place in bowl. Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Chop or crush remaining 8 cookies. Gently stir half of the chopped cookies into cream cheese batter. Pour over prepared crust; sprinkle with the remaining chopped cookies.

Bake 45 min. or until centre is almost set. Cool. Refrigerate 3 hours or overnight. Cut into 12 pieces. Store leftover cheesecake in refrigerator.

